



Greek Old Rag Pie

Patsavouropita

‘Old Rag Pie’ is the English translation for the Greek Patsavouropita, created by bakeries as a way of using up old scraps of filo pastry: the "old rags" indicated by the title.

In Greece, there are two variants, one sweet (uses honey) and one savoury which is this recipe.

Ingredients

400g feta cheese
200g mixed cheese
2 eggs
pepper
1/2 teaspoon nutmeg
300g strained yogurt
450g filo pastry
150g olive oil



Method

Preheat the oven to 170 degrees set to fan. Grease a 28cm round baking pan with olive oil.

Crumble the feta cheese and add it to a bowl. Add the cheese mix, eggs, pepper, nutmeg, yogurt and mix well together. Spread the filo pastry sheets onto your working surface. Drizzle one filo sheet with olive oil, crinkle it, and add it to the baking pan. Follow the same process for four more sheets until the base of the pan is covered. Spread all the filling over the filo sheets. Then drizzle one filo sheet with olive oil, crinkle it and add on top of the filling. Do this process until the filling is covered. Spread the remaining olive oil and bake for 60 mins.

Allow to cool for 20-30 mins before serving.